



Maricopa County Environmental Services Department

Environmental Health Division

Public School Student Hydration Unit Reviews

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Environmental Services
Department

Schools that transport water for purposes of student hydration must ensure they are providing a safe product, per R-9-8-706 of the Arizona Administrative Code. To help ensure compliance with these regulations and safe delivery of water to students, the Department will require a review of the school's hydration equipment, facilities, and procedures.

The review process is initiated by the school through the submittal of a Remodel application. The review will be conducted as a minor review of the School Grounds permit. The application and supporting documents must provide sufficient information in order for the Department to conduct a comprehensive review of the following items.

1. Water and Ice Supply

Water and ice provided to students must be potable water obtained from an approved public water system. Ice can either be manufactured onsite using an approved and properly located ice machine or purchased from an approved supplier. Filling locations must be located inside of a clean room with access to an approved handsink (see item #3 below for room requirements). Outside filling stations are prohibited. Ice machines manufacturing ice for hydration units shall be labeled with a sign stating "Ice is for human consumption only". Ice machines manufacturing ice for other purposes (e.g. maintenance, training, and sports medicine) shall be labeled with a sign stating "Ice is not for human consumption".

Provide: The name of the public water system supplying the school campus. Also include where the ice is obtained from (e.g. ice machine on campus and/or the business name of the ice supplier). Provide a site map/floor plan indicating the location of filling stations and ice machines.

2. Type of Equipment

Water and ice must be dispensed from equipment that protects from contamination, is durable, and is cleanable. Common types of dispensing equipment include igloo coolers and portable hydration units (aka. waterboys). Any equipment used must prevent the contamination of the dispenser by eliminating contact with the student's mouth. Additionally, the dispensing equipment must be protected from environmental contamination while in use (e.g. exposure to sprinklers). The equipment must also be of durable construction and able to be cleaned and sanitized either by immersion in an approved warewashing sink or through an approved Clean-In-Place (CIP) procedure. Acceptable equipment, durability, and cleanability requirements are described in regulations 4-205.10, 4-201.11, and 4-202.11 in the 2009 FDA Food Code. Approved manual warewashing and CIP requirements are described in regulations 4-301.12, 4-603.15, and 4-202.12 of the 2009 FDA Food Code. Ice machines used in manufacturing ice for consumption must be certified to meet ANSI/NSF standard #12 or be certified by the National Automatic Merchandising Association (NAMA).

Provide: Schematics, pictures, and specification sheets on all water and ice manufacturing, storage, and filling/dispensing equipment.

3. Cleaning & Sanitizing of Equipment

All food contact equipment must be cleaned and sanitized as described in regulations 4-301.12, 4-603.15, or 4-202.12 of the 2009 FDA Food Code. All of these procedures must be conducted in a room that is durable, cleanable, and contains sufficient equipment. The room must be fully enclosed, protects from the entrance of vermin, and contain durable and cleanable finishes. A minimum requirement in a warewashing room is a dedicated handsink for staff to use prior to cleaning and sanitizing equipment. This handsink must be within 25 feet of warewashing equipment/areas and cannot be obstructed by a door (e.g. restroom handsinks are not acceptable). The warewashing equipment approved will be dependent on the type of equipment that needs to be cleaned and sanitized. The most common warewashing equipment is a three compartment sink. It must be sized correctly in order to properly immerse the equipment being washed. In situations where a CIP method is used, an area to safely fill, flush, and drain the equipment will be required.

Provide: A floor plan of the room to be used for cleaning/sanitizing that includes the required equipment, hot and cold water supply, sewer/floor drain outlets, and a description of room finishes. Additionally, include a narrative of the proposed cleaning and sanitizing procedures, including type of sanitizers, sanitizer concentrations, and methods of measuring sanitizer levels.

4. Storage of Equipment

When the water and ice dispensing equipment is not in use, it must be stored in a manner that prevents contamination. The best solution is to store the equipment in the same room where it is cleaned. If a different room is used for storage, the room must be constructed in a manner that prevents contamination of the clean equipment, protects from the entrance of vermin, is durable, and cleanable. Ice machines used to manufacture ice for consumption must also be stored in a room of similar construction but must also contain a handsink. Equipment, including ice machines (for consumable ice) cannot be stored outside, in maintenance rooms, field houses, training/sports medicine rooms, or other unsanitary rooms/enclosures. Ice used for training/sports medicine purposes may not be obtained from an ice machine used for consumable ice unless it is dispensed using approved clean and sanitary methods, as defined in the FDA Food Code.

Provide: A floor plan that includes the room used to store the water and ice dispensing equipment. The floor plan should include a listing of all the equipment in the room as well as a description of all the room finishes. If this room is separate from the warewashing room, include a site plan that shows the two rooms and their proximity to each other (to scale).

5. Summary of Proposed Plan

It is understandable that each school will differ in their approach and available facilities/equipment. The Department will review each submittal on a case by case basis and provide options to each school on how they can provide the safest water and ice possible while still providing the hydration necessary for healthy students.

Provide: A narrative describing the hydration plan the school is proposing. Please include the number of student's being serviced, typical schedule of use (including filling, dispensing, and cleaning steps), equipment used, facilities for cleaning and storage, and cleaning/sanitizing procedures.